

IN THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently amended) A process for the adaptation of flavor mixtures comprising the steps of:

a) selecting or preparing a ~~first~~ base matrix comprising a flavor mixture having desired properties,

b) analyzing the flavor composition and flavor concentration in the headspace above the ~~first~~ base matrix,

c) introducing the flavor mixture into a an another ~~second~~ matrix,

d) analyzing the flavor composition in the headspace above the another ~~second~~ matrix,

e) comparing the results in step b) and d),

f) changing the flavor composition in ~~the~~ another ~~second~~ matrix to correspond to those of the base ~~first~~ matrix and

g) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,

wherein said base ~~first~~ matrix and the another ~~second~~ matrix are independently foods, cosmetics, or requisites.

2. (Currently amended) A process for the adaptation of flavor mixtures comprising the steps of:

- a) selecting or preparing a base first matrix comprising a flavor mixture having desired properties,
  - b) analyzing the flavor composition and flavor concentration in the headspace above the base first matrix,
  - c) introducing the flavor mixture into a an another ~~second~~ matrix,
  - d) analyzing the flavor composition in the headspace above the another ~~second~~ matrix,
  - e) comparing the results in step b) and d), wherein the comparing step comprises:
    - 1) calculating a correction factor from the peak area percentages of the analyses of the base first matrix and the another ~~second~~ matrix,
    - 2) calculating the number of moles of the individual flavor compounds in the flavor mixture,
  - f) on the basis of the correction factors determined in step 2) adapting the flavor mixture of the another ~~second~~ matrix to correspond to that of the base first matrix and
  - g) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,
- wherein said base first matrix and the another ~~second~~ matrix are independently foods, cosmetics, or requisites.

3. (Original) A process according to Claim 1, wherein the volatile constituents of the flavor mixture in the headspace above the matrix are determined.

4. (Original) A process according to Claim 1, wherein the analyses are carried out by means of static headspace gas chromatography.

5. (Currently amended) A process for the adaptation of flavor mixtures comprising the steps of:

a) selecting or preparing a base ~~first~~ matrix comprising a flavor mixture having desired properties,

b) analyzing the flavor composition and flavor concentration in the headspace above the base ~~first~~ matrix,

c) introducing the flavor mixture into a an another ~~second~~ matrix,

d) analyzing the flavor composition in the headspace above the another ~~second~~ matrix,

e) comparing the results in step b) and d),

f) changing the flavor composition in the another ~~second~~ matrix to correspond to those of the base ~~first~~ matrix and

g) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,

wherein said base ~~first~~ matrix and the another ~~second~~ matrix are independently foods, cosmetics, or requisites;

wherein the analyses are carried out by means of static headspace gas chromatography;

wherein the peak area values determined by gas chromatography for the flavor compounds in the headspace over the base ~~first~~ matrix and for the flavor compounds in the headspace over the another ~~second~~ matrix are used to form a quotient for calculating the correction factors.

6. (Currently amended) A process according to Claim 1, wherein the adapted novel flavor mixture is introduced into the another ~~second~~ matrix at a concentration such that the peak area total of the flavor compounds in the headspace over the matrix corresponds to that of the base ~~first~~ matrix.

7. (Cancelled)

8. (Currently amended) A flavor mixture produced from a process for the adaptation of flavor mixtures comprising the steps of:

a.) selecting or preparing a base ~~first~~ matrix comprising a flavor mixture having desired properties,

b.) analyzing the flavor composition and flavor concentration in the headspace above the base ~~first~~ matrix,

c.) introducing the flavor mixture into a an another ~~second~~ matrix,

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AMENDMENT D AND REQUEST FOR A TELEPHONE INTERVIEW

ATTORNEY DOCKET NO.: 3968.043

d.) analyzing the flavor composition in the headspace above the another ~~second~~ matrix, and

e.) comparing the results in step b) and d),

f.) changing the flavor composition in the another ~~second~~ matrix to correspond to those of the base ~~first~~ matrix and

g.) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,

wherein said base ~~first~~ matrix and said another ~~second~~ matrix are independently foods, cosmetics, or requisites.